



ANTIPASTI

GARLIC BREAD 8

add mozzarella or gorgonzola +2

BAKED STUFFED MUSHROOMS 13

ground beef & sausage, lemon white wine

FRIED CALAMARI 16

traditional or balsamic glazed, hot & sweet peppers

NONNA'S BEEF MEATBALLS 12

STEAMED MANILLA CLAMS 15

white wine, EVOO, butter, garlic, shallots, oregano

MAINE MUSSELS 16

white wine sauce or gorgonzola cream

ANGUS BEEF BITES* 16

gorgonzola potato croquettes, demi-glacé

ARANCINI (RISOTTO BALLS) 12

MARGHERITA PIZZETTA 14

mozzarella, basil, plum tomato sauce

FIG PIZZETTA 16

prosciutto, gorgonzola, EVOO, garlic, aged balsamic, arugula salad

INSALATE

ARUGULA & BEET SALAD 8/14

roasted beets, carrots, haricot verts, red onion, gorgonzola potato croquettes, sherry vinaigrette

PEAR SALAD 8/14

romaine, carrots, glazed walnuts, raisins, gorgonzola vinaigrette

MISTA SALAD 5/12

mixed greens, grape tomatoes, croutons, mozzarella, carrots, balsamic vinaigrette

CAESAR SALAD 5/12

hearts of romaine, parmesan crackers, parmesan, house-made dressing

ADD
grilled chicken 7,
shrimp 10, salmon* or steak* 13

Pastapalooza 24

SERVED WITH CHOICE OF SALAD (BABY MISTA or CAESAR) or CUP OF SOUP DU JOUR

CHOOSE YOUR PASTA

DRY PASTA

PENNE
SPAGHETTI
RIGATONI
GLUTEN-FREE PENNE +2
LOW GLYCEMIC SPAGHETTI
WHOLE WHEAT SPAGHETTI

HOMEMADE PASTA

CAPELLINI
LINGUINI
FETTUCCINE
PAPPARDELLE
RICOTTA CAVATELLI +2
RICOTTA GNOCCHI +2
BEEF RAVIOLI +2
THREE CHEESE RAVIOLI +2

CHOOSE YOUR SAUCE

MARINARA
BOLOGNESE
VODKA
PORTOFINO
ALFREDO
PESTO/ PESTO CREAM
PRIMAVERA (RED OR WHITE)
CARBONARA
PUTTANESCA

ADD-ONS

(2) MEATBALLS +4
SWEET SAUSAGE +3
GRILLED OR BREADED CHICKEN +4
(3) GRILLED SHRIMP +6
HOT CHERRY PEPPERS +1
MOZZARELLA +2
RICOTTA +2
BROCCOLI +1
BACON +2
ASPARAGUS +1
PEAS +1
MUSHROOMS +1
SPINACH +1
ARTICHOKE HEARTS +1
SUN-DRIED TOMATOES +1
ROASTED RED PEPPERS +1

ENTRÉES

MRS. MARINI'S LASAGNA BOLOGNESE 24

BEEF STROGANOFF 25

over pappardelle

SHORT RIB RAVIOLI 22

sherry cream sauce, mushrooms, caramelized onions, sweet red peppers

SEAFOOD RAVIOLI 23

white wine sauce, artichoke hearts, fresh tomato, crushed red pepper

FETTUCCINE PESCATORE 26

spicy plum tomato sauce, scallops, shrimp, clams, calamari

LINGUINI ALLE VONGOLE 23

white wine sauce, baby clams in the shell, EVOO, garlic, herbs

BAKED RIGATONI 24

vodka sauce, sweet sausage, mozzarella, provolone, fontina

CAVATELLI SAL E PEPE 24

white wine sauce, pesto, grilled chicken, asparagus, sun-dried tomatoes, garlic, EVOO

POLLO (25) or VITELLO (29)

francese, marsala, parmigiana, piccata, scarpariello or gorgonzola cream choice of pasta, or mashed potato & vegetable

FILET MIGNON* 36

beef tenderloin, port wine demi-glacé, mashed potatoes & vegetable

SHRIMP & SCALLOP RISOTTO 26

arborio rice, shrimp, bay scallops, white wine, tomatoes, asparagus, parmesan cream

PORK CHOP A LA MODENA* 26

14oz pork chop, black truffle balsamic glaze, roasted red & hot cherry peppers, caramelized onions, sweet potato purée, vegetable

PARMESAN TILAPIA 26

parmesan crusted, lemon beurre blanc, tomatoes, green pea risotto

PISTACHIO ENCRUSTED SALMON* 28

atlantic salmon, balsamic glaze, sweet potato purée, spinach

EGGPLANT PARMIGIANA 25

choice of pasta or mashed potatoes & vegetable

*CONSUMER ADVISORY: THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS.

FOOD ALLERGY NOTICE: PLEASE ASK A MEMBER OF OUR STAFF ABOUT INGREDIENTS IN YOUR MEAL IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SPECIAL DIETARY REQUIREMENT. THE FOLLOWING INGREDIENTS ARE PRESENT IN OUR ESTABLISHMENT: MILK, EGGS, FISH, CRUSTACEANS, TREE NUTS, WHEAT, PEANUTS, SOYBEAN, SESAME